

SIDES

FIELD-GROWN BERRIES BOWL 

vanilla yogurt & mint

\$5

APPLEWOOD-SMOKED BACON OR TURKEY BACON

\$5

CHICKEN-APPLE SAUSAGE LINKS

\$5

HONEY-CURED HAM 

\$5

SEASONED BREAKFAST POTATOES

\$5

TOASTED BAGEL

cream cheese

\$4

TOASTED ARTISAN BREAD

*sourdough, multigrain, marble rye, english muffin,
gluten-free white or wheat*

\$4

DRINKS

FARMHOUSE JUICE  

watermelon, cucumber, mint, coconut water

\$6

BOOST JUICE  

spinach, avocado, pineapple, cilantro, probiotics, maple water

\$6

GREEN MACHINE SMOOTHIE 

matcha, strawberries, honey, vanilla, coconut milk

\$7

PROTEIN PUNCH SMOOTHIE 

greek yogurt, mango, turmeric, cardamom

\$7

JUICE

orange, apple, grapefruit, pineapple, tomato

\$3

MILK

whole, 2%, skim, almond, soy

\$3

STARBUCKS REGULAR & DECAFFEINATED COFFEE

\$3

ESPRESSO

\$3

CAPPUCCINO

\$4

LATTE

\$4

ASSORTED TAZO TEA

\$3

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Not all ingredients may be listed (herbs, spices, marinades, etc.)

Please alert your server if you have allergies or specific dietary restrictions.

 *vegan*

 *gluten-free*

THE COMMENTARY

SOCIAL
HOUSE

ESTD.
2019

STEEL-CUT OATMEAL

banana, cashews, coconut, dates & honey

\$9

AÇAÍ BOWL

fresh fruit, seasonal berries & granola

\$12

HUEVOS RANCHEROS*

*flour tortilla, scrambled cage-free eggs, guacamole,
chunky tomato salsa, cilantro & lime*

\$12

BLUEBERRY BIG STACK*

*blueberry pancakes served with banana, blueberries, flaxseed,
coconut yogurt, warm maple syrup & two cage-free eggs
with seasoned breakfast potatoes*

\$15

SALMON TOASTIE*

*smoked salmon, citrus crème fraîche, olive & caper relish,
za'atar seasoning, pumpernickel bagel*

\$14

VEGGIE GRAIN BOWL*

*basmati rice, fried cage-free eggs, tofu, carrots, cremini mushrooms,
snow peas, spinach & black sesame seeds lightly tossed with soy sauce
and served with sweet chili sauce*

\$13

EGG-IN-THE-HOLE*

*whole grain toast with a poached egg in the middle,
served with seasoned breakfast potatoes*

\$11

EGG WHITE PANINI*

*scrambled egg whites, roasted chicken breast, white cheddar, arugula,
roasted tomatoes, peppered bacon & herb-buttermilk aioli
served on multigrain bread*

\$13

EGGS YOUR WAY*

*two cage-free eggs served with seasoned breakfast potatoes, choice of
applewood-smoked bacon, turkey bacon, chicken-apple sausage or
honey-cured ham, choice of toasted artisan bread*

\$13

THE COMMENTARY BENEDICT*

*poached eggs & ricotta cheese sauce on a housemade herb biscuit,
served with arugula & heirloom tomato salad*

\$12

GREETINGS & SALUTATIONS

COMMENTARY * SOCIAL HOUSE
20
19